

# Certified Angus Beef® Prime

C.A.B Prime must pass nine more quality standards than regular USDA Prime.

Less than 2% of beef is elite enough to meet *Certified Angus Beef Prime* standards.

Our steaks are hand-selected, aged a minimum of 28 days, and cooked in our 1800 degree broiler.

<b>Filet Mignon</b> (8 oz.) <i>“Center cut”</i>	65
<b>Rib Eye</b> (16 oz.)	72
<b>Bone-in Rib Eye</b> (24 oz.) <i>“Cowboy”</i>	89
<b>New York</b> (14 oz.) <i>“Center cut”</i>	68

<b>Westholme Wagyu</b>	
<i>served with marbled potatoes &amp; sauteed cremini mushrooms</i>	
<b>Filet Mignon</b> (7oz)	98
<b>New York</b> (12oz)	110

## Compliment your Steak

<b>Oscar Style</b>	25	<b>Prawn Scampi</b>	20
<b>Blackened Style</b>	15	<b>Maine Lobster</b> (6oz)	35
<b>Day Boat Scallop</b>	14	<b>Australian Lobster</b> (9oz)	65

<i>Sauces: Béarnaise, Cabernet Demi-Glace or Cognac Peppercorn</i>	4
<i>Sauce Trio</i>	12

## Surf & Turf

### **Filet Mignon & Lobster Tail** 90

*6 oz. prime filet mignon & 6 oz. lobster tail  
au gratin potatoes*

## Sides

<i>Baked Potato</i>	13	<i>Sautéed Spinach</i>	14	<i>Sautéed Cremini Mushrooms</i>	14
<i>Mashed Potatoes</i>	14	<i>Mac and Cheese</i>	14	<i>Fresh Asparagus</i>	15
<i>Au Gratin Potatoes</i>	15	<i>Brussel Sprouts</i>	15	<i>Creamed Spinach</i>	15
		<i>(with applewood smoked bacon)</i>		<i>(with pancetta)</i>	
		<u>Split 2 sides</u>	15		

## Entrees

<b>Blackened Rib Eye</b> .....	<i>16 oz prime certified angus beef, blue cheese compound butter caramelized onions, cabernet demi-glace, yukon gold mashed potatoes</i>	79
<b>Filet and Prawns</b> .....	<i>6 oz prime certified angus beef filet mignon, shrimp scampi yukon gold mashed potatoes</i>	72
<b>Filet Oscar</b> .....	<i>6 oz prime certified angus beef filet mignon, dungeness crab asparagus, bearnaise, au gratin potatoes</i>	79
<b>Braised Short Ribs</b> .....	<i>soy ginger glaze, horseradish mashed, broccolini</i>	39
<b>Lemon Garlic Chicken</b> .....	<i>oven roasted, pesto mashed potatoes white corn, zucchini, toy box tomato medley, pan jus</i>	38

*Executive Chef Brian Weselby*

## Appetizers

<b>Portobello Mushroom Ravioli</b> .....	<i>marsala broth, red swiss chard, pine nuts, parmesan</i>	15
<b>Calamari</b> .....	<i>fresh garlic, parmesan, house made tartar, cocktail sauce</i>	16
<b>Crab Cakes</b> .....	<i>panko crusted, dungeness crab, citrus beurre blanc</i>	28
<b>Beef Carpaccio</b> .....	<i>whole grain mustard aioli, fried capers, shaved manchego, arugula</i>	20
<b>Jumbo Prawns</b> .....	<i>cocktail sauce, fresh grated horseradish</i>	18
<b>Day Boat Sea Scallops</b> .....	<i>green thai curry, black forbidden rice, tomato ginger chutney</i>	28
<b>Artisan Bread</b> .....	<i>assorted dinner rolls, butter</i>	4

## Soup

<b>French Onion</b> .....	<i>sweet onions, melted gruyere</i>	12
<b>Clam Chowder (Served on Friday only)</b> .....		12

## Salad

<b>The Wedge</b> .....	<i>baby iceberg, bacon, red onion, cherry tomatoes, point Reyes blue cheese dressing</i>	16
<b>Caesar</b> .....	<i>petite hearts of romaine, spanish white anchovy, house crouton, shaved parmesan</i>	15
<b>Forbes Mill House</b> .....	<i>butter lettuce, cucumbers, cherry tomatoes, red wine, honey vinaigrette</i>	14
<b>Strawberry, Arugula &amp; Spinach</b> .....	<i>crumbled goat cheese, pistachios, white balsamic</i>	16

## Seafood & Vegetarian

<b>Alaskan Halibut</b> ....	<i>macadamia nut crusted, english pea risotto, lemon beurre blanc</i>	48
<b>Wild King Salmon</b> .....	<i>marbled potatoes, fava beans, oyster mushrooms, beurre rouge</i>	46
<b>Australian Lobster Tail (9 oz)</b> .....	<i>clarified butter, mashed potatoes, asparagus</i>	72
<b>Vegetable Risotto</b> .....	<i>tomatoes, cremini mushrooms, asparagus, carrots, beurre blanc</i>	32

### Sunday Prime Rib

14 oz **Prime** Certified Angus Beef 65  
served with baked potato & sauteed broccolini

(Served Sundays Only)

20% service charge on parties of 6 or more – Menu subject to change  
We are not responsible for lost or stolen items. - Corkage Fee: 35 per 750 ML  
consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs, may increase  
your risk of foodborne illness especially if you have certain medical conditions